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PATENT
0649-0774P

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IN THE U.S. PATENT AND TRADEMARK OFFICE

Applicant: Toshiaki FURUHASHI et al. Conf.: 571
Appl. No.: 09/762,586 Group: 1761
Filed: February 9, 2001 Examiner: TRAN
For: FROZEN PIE DOUGH SHOWING GOOD PUFFINESS

AMENDMENT AND REPLY UNDER 37 C.F.R. § 1.111

Assistant Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

July 3, 2003

Sir:

In response to the Office Action that issued in the above-identified application on April 8, 2003, following amendments and remarks are respectfully submitted in connection with the above-identified application.

IN THE SPECIFICATION:

Please replace the paragraph beginning on page 18, line 4, with the following rewritten paragraph:

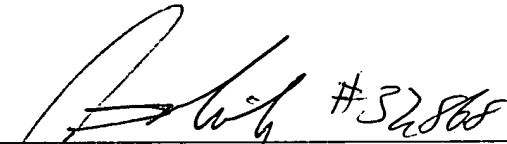
21 --A frozen pie dough of the composition as listed in Table 1 was prepared. Table 2 shows the composition of the chemical leavening agents given in Table 1. 750 g of hard wheat flour, 250 g of soft wheat flour, 12 g of salt, 8 g of a knead-in fat and 55 g of water were mixed and kneaded in a vertical 10 L mixer (Kanto Kongoki). The kneading was performed at a low speed for 3 minutes and then at a

- ☐ Petition for () month(s) extension of time pursuant to 37 C.F.R. §§ 1.17 and 1.136(a). \$0.00 for the extension of time.
- ☒ No fee is required.
- ☐ Check(s) in the amount of \$0.00 is(are) enclosed.
- ☐ Please charge Deposit Account No. 02-2448 in the amount of \$0.00. This form is submitted in triplicate.

If necessary, the Commissioner is hereby authorized in this, concurrent, and future replies, to charge payment or credit any overpayment to Deposit Account No. 02-2448 for any additional fees required under 37 C.F.R. § 1.16 or under 37 C.F.R. § 1.17; particularly, extension of time fees.

Respectfully submitted,

BIRCH, STEWART, KOLASCH & BIRCH, LLP

By  #32865
for Gerald M. Murphy, Jr., #28,977

^{GP}
GMM/ETP/las
0649-0774P

P.O. Box 747
Falls Church, VA 22040-0747
(703) 205-8000

Attachment(s)

(Rev. 04/30/03)